AKZ 144 PRODUCT DESCRIPTION SHEET

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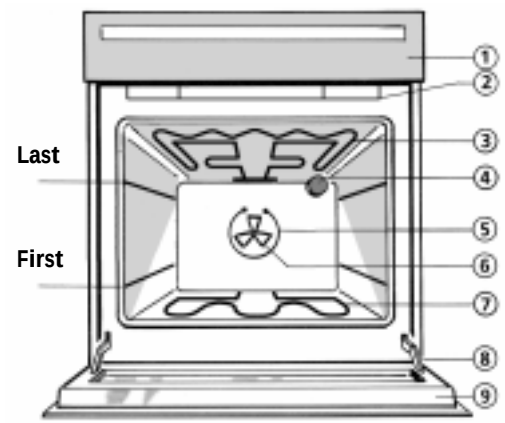


First-Last... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element (can be lowered)
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Bottom heating element (not visible)
8. Oven door hinges
9. Oven cool door

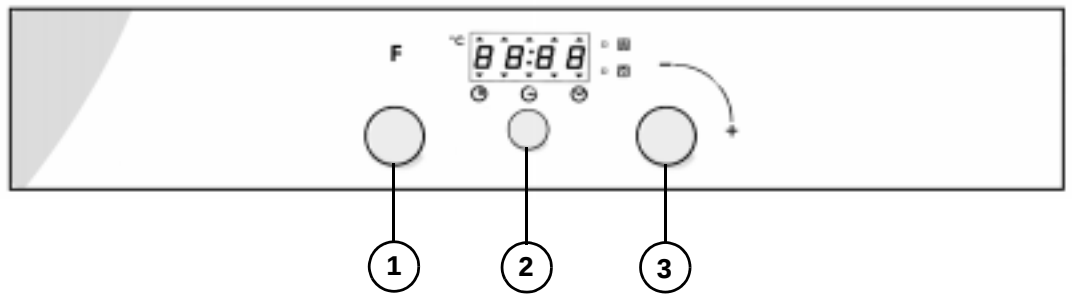
***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Baking tray

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature / level	Function description (see details in the user's manual)
0	**OVEN OFF**	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	STATIC	200C	To cook food at one shelf level. Preheating.
	PASTRY (Static + Fan)	175C	To cook on two shelf levels, at the same temperature.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	TURBOFAN	160C	To cook: large fruitcakes, stuffed vegetables, timbales, poultry.
	GRILL	3	To grill small pieces of meat, toast, etc....
	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
	PROGRAMME	P1	To bake pizza, bread, focaccia.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

Push-Push knobs

- To use this type of knob, press it in the middle.
- Turn the knob to the desired position.
- Once cooking is over, turn the knob back to the position marked by **"0"** and press it again to restore it to its initial setting.

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "SLOP".*

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	4	5	30 - 40
Pork chops		X	4	5	25 - 35
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (pork, beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
		X	2	190	70 - 90
		X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	60 - 80
		-	2	190	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	60 - 70
		-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
		X	1	190	150 - 180
		X	1	190	150 - 180
Goose (2 Kg)		X	2	200	120 - 130
		X	2	190	100 - 120
		X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
		-	2 - 3	190	65 - 75
		-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55
		-	3	190	50 - 55
		X	2	190	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		X	2	200	50 - 60
		X	2	190	35 - 45
		-	2	180	55 - 60
		-	2	190	50 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	180	50 - 60
		-	2	190	35 - 45
Baked potatoes		X	2	200	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
		-	3	150	35 - 45
		-	3	160	30 - 40
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	160	70 - 80
		-	2	170	90 - 95
Tarts		X	2	180	25 - 35
		-	3	180	45 - 50
		-	2	180	30 - 40
Apple strudel		X	2	200	40 - 45
		X	3	200	45 - 50
		-	2	180	45 - 50
Biscuits		X	2	180	20 - 30
		-	1 - 3	160	30 - 40
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	190	25 - 35
		X	1 - 3	180	40 - 50
		X	2 - 4	190	30 - 40
Savoury Pies		X	2	200	50 - 55
		X	3	180	55 - 60
		X	2	200	40 - 50
Lasagne		X	2	200	45 - 55
		-	2	190	45 - 55
		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	45 - 50
		-	2	180	40 - 50
Meringues		X	2	90	120 - 150
		-	1 - 3	80	150 - 180
		-	2 - 4	100	120 - 150
Vol-au-vents		X	2	200	15 - 25
		X	1 - 3	190	25 - 30
		X	2 - 4	200	20 - 30
Soufflés		X	2	190	30 - 40
		-	2	180	55 - 65
		X	2	190	40 - 50